

# Spanish Cream

2 envelopes unflavored gelatin

4 Tablespoons &  $\frac{1}{2}$  cup sugar

$\frac{1}{4}$  teaspoon salt

4 eggs

4 cups milk

2 teaspoons vanilla

1. Mix the gelatin, 4 tablespoons sugar, and salt together thoroughly in the top of a double boiler.
2. Separate the eggs.
3. Beat together the egg yolks and the milk.
4. Add the egg yolk & milk mixture to the dry mixture in the top of the double boiler.
5. Cook over boiling water, stirring constantly for 10 minutes.
6. Remove from heat. Add vanilla. Refrigerate.
7. Beat the egg whites until stiff, then beat in  $\frac{1}{2}$  cup sugar.
8. Pour the chilled gelatin mixture into a large china bowl. Fold in the egg whites. Refrigerate.